BAR & BISTRO

LUCIANO

ADDITIONAL INFORMATION

* LUNCH BOOKINGS * (12noon - 5pm)

2 COURSE £18.95 3 COURSE £21.95

* EVENING BOOKINGS *

(5pm - Late) 2 COURSE £21.95 3 COURSE £24.95

* CHILDREN PRICES * (Child meals for age 0-12 years) 2 COURSE £12.95 3 COURSE £15.95

* VERY IMPORTANT *

We recommend booking early to avoid disappointment. Please check availability before completing your booking form to ensure we can accommodate your table. ×

* ALLERGIES *

Please call and inform us of any allergies or dietary requirements we need to be aware of when preparing your food when booking.

* DEPOSIT INFORMATION *

Number of Party x £5 =

LUCIANO

BAR & BISTRO

27th November - 22nd December 2023 (Excluding Sundays)

Hristmas Menu

BOOK NOW Call 0191 375 8900

e: info@lucianobarandbistro.co.uk Durham Way, Peterlee, SR8 1QB

CHRISTMAS FAYRE MENU 2 COURSE £21.95 - 3 COURSE £24.95

* STARTERS * Prawn Cocktail (gf)

Prawns served with Iceberg Lettuce and Marie-Rose Sauce

Chicken Liver Parfait Served on homemade Toasted Sourdough with a Red Onion Chutney

Soup (v) (gf) Roasted Butternut Squash and Sweet Potato

Deep Fried Mozzarella (v)

Handmade Deep Fried Mozzarella served with Garlic Mayo

La Bruschetta (v)

Fresh Tomato, Garlic and Oregano on a Homemade Sourdough Base Topped with Parmesan Shavings

* MAIN COURSES *

Roast Beef Traditional Turkey

Cumin Butternut Squash and Lentil Wellington (vv) Carrot Wellington with Spiced Marmalade

All served with homemade Yorkshire Puddings, Chipolata, Sage and Onion Stuffing, Parsnips and Seasonal Vegetables

Pan Fried Seabass

Seabass cooked in a White Wine Sauce with Olives, Cherry Tomatoes, Garlic served with Seasonal Vegetables

Pollo Fricassee

Chicken Breast served in a Creamy Prosecco Sauce with Mushrooms and a side of Seasonal Vegetables

* DESSERTS *

Trio of Sorbet (vv)(gf) 3 Flavours of Sorbet Christmas Fruit Cake (v) Christmas Cake Loaf served with Brandy Sauce Cheesecake of the Day Served with pouring cream Chocolate Brownie Warm Chocolate Brownie topped with Chocolate Sauce and served with Ice Cream

FOR ALLERGEN INFORMATION PLEASE SPEAK TO A MEMBER OF OUR TEAM

• • •	t Name & Telephone Number:						Date of Booking:					Time of Booking:			
Number of Adults:	Numb	Number of Children:					Number of High Chairs:					Total in Party:			
PLEASE		STARTER					MAIN COURSE					DESSERT			
INDICATE YOUR CHOICE OF MEAL BELOW	Prawn Cocktail	Parfait	Soup	Mozzarella	Bruschetta	Beef	Turkey	Wellington	Sea Bass	Fricassee	Sorbet	Fruit Cake	Cheesecake	Brownie	
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